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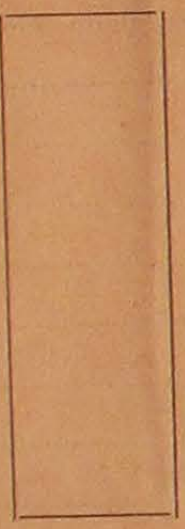

First Baptist Church - - Ames, Iowa

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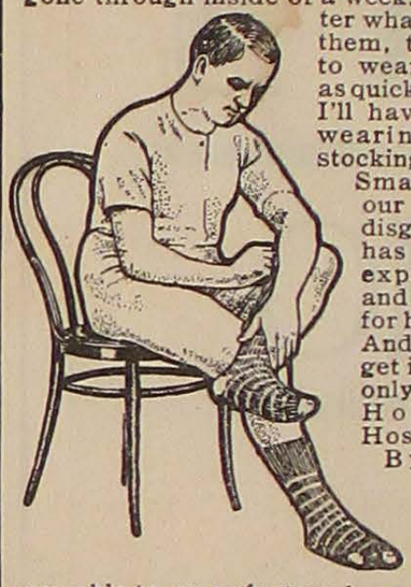

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Soups

STOCK.

One quart of water to each pound of meat and bone. The leg bone is best. Wipe and trim meat, cut meat in small pieces, rub with salt and cover with the water. Let simmer slowly until meat is in rags. Strain and set aside to cool. Allow the layer of fat to remain on top until the stock is wanted for use, as the stock will keep better. The meat may be used for hash croquettes.

BEEF SOUP.

A soup bone of three or four pounds. Cook from two to four hours in one and one-half gallons of water. When nearly done add one-quarter head of cabbage, three medium-sized potatoes, one small parsnip, a little parsley, all chopped fine. Pepper and salt to taste.—Mrs. W. C. Baker, West Union.

VEGETABLE SOUP.

Take about three pounds of beef—a bony piece is best—wash and put on in boiling water, boil two hours, take cabbage, turnips, potatoes and carrots, and shred the cabbage, peel the turnips and potatoes and cut up in small pieces, grate the carrots, lift out the meat and set in the heater to keep warm. Add the vegetables to the stock when cooked; stir one tablespoonful browned flour in one-half cup sweet cream, add to soup. This is very nice for a dinner.—Mrs. A. Crawford, West Union.

NOODLE SOUP.

Take four eggs and enough wheat flour to work into a dough; roll out thin, let dry fifteen minutes on the moulding board, roll up and shave off fine. Drop in when the meat soup is boiling.—Mrs. Koehler.

ASPARAGUS SOUP.

Two quarts of good soup stock, thirty large asparagus stalks, two tablespoonfuls of butter, one of flour, pepper and salt to taste. Cut off the heads of the asparagus and cook until tender in a little salted water, boil the stalks until tender, mash them through a sieve and put into the soup kettle, add the butter and flour, let boil slowly five minutes, pour into the tureen and add the asparagus heads and serve.—Mrs. Wm. Watkins.

CELERY SOUP.

Twelve stalks of celery, scrape and cut into inch lengths, cook fifteen minutes in a little hot water, drain and add three pints of stock, with enough onion to flavor. Stew slowly until the celery is very soft, pulp through a colander into the soup, season and return to stove. Boil. Put in one teaspoonful of sugar and pour into the tureen. Add a cup of boiling milk thickened with one teaspoonful of flour, wet with cold milk.—Mrs. Wm. Watkins.

BREAD SOUP.

(German Dish.)

Take about a pint of stale bread cut in small pieces and put in frying pan with a little butter. Let it brown slightly and pour over it about a pint of boiling water, adding enough salt to season. Let this stew five minutes and put in one cup of rich sour cream and serve at once.—Miss H. M. Talmadge.

TOMATO SOUP.

One can tomatoes, one pint water, twelve peppercorns, bit of bay leaf, four cloves, two teaspoons sugar, one teaspoon salt, one-eighth teaspoon soda, two tablespoons butter, three tablespoons flour, one slice onion. Cook the first six ingredients twenty minutes; strain, add salt and soda; bind and strain into tureen.

TOMATO SOUP.

Two and one-half quarts of stock, strain through sieve; one can of tomatoes boiled in one quart of water one hour; put through sieve, add stock, cup boiled rice, piece of butter size of an egg, one and one-half tablespoon of corn starch rubbed into butter, red pepper and salt to taste.—Mrs. S. B. Zeigler, West Union, Iowa.

QUEEN VICTORIA'S FAVORITE SOUP.

One cup cold baked chicken chopped as fine as possible, one pint chicken broth, one cup sweet cream, salt and pepper to taste, yolks of three hard boiled eggs mashed fine.

CREAM OF POTATO SOUP.

To one pint of water add one medium-sized onion, boil till done, add one cup of mashed potatoes, one pint of milk; season highly, boil a few minutes, then set back off stove and if possible add a cup of sweet cream and it is ready to serve; do not strain.—Miriam Hale.

POTATO SOUP.

Boil three good-sized potatoes till all to pieces; strain so there shall be no lumps and add one cup cream, butter size of an egg, salt and pepper to taste and a little onion or celery chopped very fine.—Mrs. Davis Brown.

PUREE OF CELERY.

Cut two large stalks of celery in small pieces and cook in salted water one-half hour, or until tender; mash and put through a sieve; heat a quart of milk in a double boiler, add salt, pepper and butter and slightly thicken, add the strained celery; let boil a minute and serve. This amount will serve six people.—Mrs. C. Shotwell, Chicago, Ill.

CREAM OF TOMATO SOUP.

One can of strained tomatoes or three cupfuls, two slices of onion, one teaspoon sugar, six or eight cloves, simmer slowly until onion is done; take one pint of milk or cream, two level tablespoons butter, two level teaspoons flour, make a cream sauce first, then add the strained tomatoes, salt and pepper; serve with whipped cream.

PEA SOUP.

One can Marrowfat peas, two teaspoons sugar, one pint cold water, one pint milk, one slice onion, two tablespoons butter, two tablespoons flour, one teaspoon salt, one-eighth teaspoon pepper; drain peas from their liquor, add sugar and cold water and simmer twenty minutes; rub through a sieve, reheat and thicken with butter and flour cooked together; scald milk with onion, remove onion and add milk to pea mixture; season with salt and pepper; peas too old to serve as a vegetable may be utilized for soup.

NOODLES.

Three eggs beaten very light, one-half teaspoon salt, enough flour to make a very stiff dough, roll very thin and cut in tiny strips; let dry a while before cooking; very nice with stewed chicken.—F. B. Copeland, Logan, Iowa.

Meats

"Some hae meat that cannot eat,
And some would eat that want it;
But we hae meat and we can eat,
Sae let the Lord be thankit."

—Burns.

VEAL LOAF.

Have the butcher chop three pounds of veal and one-half pound of salt pork very fine; add to it three eggs, six small crackers crushed, two tablespoons of milk ,one tablespoon of salt, one tablespoon of pepper, butter size of a hickory nut; mix all well together, make it into a long roll, put bits of butter on top and bake two hours, basting often with the gravy of water and butter slightly seasoned; slice when cold.—Mrs. R. S. Blodgett.

VEAL LOAF.

Two cups of ground veal, one-quarter pound of ground lean pork, one-half cup of cracker crumbs, one egg, one cup of strained tomatoes, salt and pepper; serve with tomato sauce made as follows: One cup strained tomato, two level tablespoonfuls butter, two level tablespoonfuls flour, one-quarter teaspoonful salt and a dash of paprika.—Mrs. W. I. Fowle.

VEAL LOAF.

Twenty-five cents worth veal, 10 cents worth fresh pork, one cup crackers, three eggs, one tablespoon celery salt, butter the size of an egg, one-half teaspoon salt and pepper; baste with water and butter; put little pieces of butter on top.—Miss F. N. Hodgson.

VEAL LOAF.

Three pounds raw veal chopped very fine, butter the size of an egg, three eggs, three tablespoons milk or cream; mix with the veal four soda crackers rolled fine, one teaspoon each of black pepper and sage, one large tablespoon of salt, then milk and eggs; work all together thoroughly and form into a loaf, roll in cracker crumbs and bake two and one-half hours.—Edna McCrory.

MEAT LOAF.

Put two pounds lean beefsteak through a meat grinder, add two cups of rolled crackers, one cup of sweet milk, two eggs, salt and pepper to taste; bake in small basin or pan one and one-half hours in slow oven.—Mrs. H. S. Hoot.

MEAT LOAF.

One pound fresh pork, one pound roundsteak chopped fine, eight large crackers rolled fine, four eggs, salt and pepper to taste; bake with plenty of water or steam two hours.—Mrs. W. E. Talmadge, West Union, Ia.

ROAST SPARE RIB.

Trim off the rough ends neatly, crack the ribs across the middle, rub with salt and sprinkle with pepper and fold over; stuff with turkey dressing; sew up tightly; place in dripping pan with pint of water; baste frequently, turning over once in a while to bake both sides equally until a rich brown.—Mrs. J. P. Parrott, West Union, Ia.

BREADED VEAL CUTLETS.

Trim and wipe the cutlets, dip first in flour, then in beaten egg, to which two tablespoons of water is allowed for each egg used; season eggs with salt and pepper; then dip in bread crumbs, being careful to cover meat completely at each dipping; let stand half hour to dry; place prepared cutlet in shallow pan in which use butter or a bit of drippings and bake half an hour in moderate oven; turn once while baking; pork chops may be prepared the same way.—Mrs. Criswell.

MEAT LOAF.

One and one-half pounds beef, one and one-half pounds veal, one-

half pound salt pork ground fine, two cups of cracker crumbs into which pour two cups of hot water or milk; if water, when cool add two eggs, salt and pepper; mix well, mould in loaf and bake slowly two and one-half hours.—Mrs. Norman, Omaha.

HAM TOAST.

One-quarter pound lean ham chopped fine, beat well the yolks of three eggs, one tablespoon melted butter, two tablespoons cream or good milk; stir over the fire till it thickens and spread on toast.—Mrs. Carrie Blunt, West Union, Ia.

BOILED HAM.

Pare ham (rind and all the surface), cut in two, saw bone, place in a boiler and cover with water; boil three hours; turn when boiled one and one-half hours.—Mrs. L. L. Shaw, West Union, Ia.

CASSEROLE OF RICE AND MEAT.

Line a mould, slightly greased, with steamed rice. Fill the center with two cups cold, finely chopped cooked mutton, highly seasoned with salt, pepper, cayenne, celery salt, onion juice and lemon juice; then add one-fourth cup cracker crumbs, one egg slightly beaten and enough hot water or stock to moisten; cover meat with rice, cover rice with buttered paper to keep out moisture while steaming and steam forty-five minutes; serve on a platter surrounded with tomato sauce; veal may be used in place of mutton.—Ruth Morrison.

SWEETBREAD CUTLETS WITH ASPARAGUS TIPS.

Parboil a sweetbread, split and cut in pieces shaped like a small cutlet or cut in circular pieces; sprinkle with salt and pepper; dip in crumbs egg and crumbs and saute in butter; arrange in a circle around creamed asparagus tips.—Nellie Nash.

VEAL BIRDS.

Wipe slices of veal from leg, cut as thinly as possible, then remove bone, skin and fat; pound until one-fourth inch thick and cut in pieces two and one-half inches wide, each piece making a bird; chop trimmings of meat, adding for every three birds a piece of salt pork cut one inch square and one-fourth inch thick, pork also to be chopped; add to trimmings and pork one-half their measure of fine cracker crumbs and season highly; moisten with beaten egg and hot water;

spread each piece with layer of mixture; avoid having it come close to edge; roll and fasten with skewers, sprinkle with salt and pepper, dredge with flour and fry in butter until a golden brown; put in stew pan, add cream to half cover meat, cook slowly twenty minutes until tender; a thin white sauce may be served in place of cream; serve with baking powder biscuits.—Ruth Morrison.

BRAISED MEAT.

Five pounds of rump of beef larded with one-half pound of salt pork; put two slices of pork and one onion in frying pan; remove meat from the liquid, brown it nicely in the pan, first rolling it in flour; then put it in a baking pan, adding the liquor in which it was boiled, which should be about one quart; add sweet herbs, parsley and sage; cover and cook two hours, basting often; half of gravy poured over the meat when brought to the table.—Mrs. S. E. Robinson, West Union, Ia.

MEAT ROLL

Two pounds chopped beefsteak, two or three slices bread, one egg beaten in a teacup filled up with sweet milk and poured over crumbled bread; mix with beef; season to taste; form into a roll and bake about one hour.—Mrs. Miller, West Union, Ia.

OYSTER PATTIES.

Make shells by pie crust recipe and line the patty tins; prick them on the sides and bottom with a fork and bake a light brown. Filling—Melt one tablespoon of butter and add to it one heaping tablespoon flour, then add slowly the liquor drained from one pint oysters. It should be the consistency of thick gravy. Milk may be added if there is not enough liquor. Season with one-half tablespoon salt and a little white pepper. Put one teaspoon of the sauce in each shell and add three or four oysters seasoned with pepper salt and a few drops of lemon juice; cover with fine buttered cracker crumbs and bake fifteen minutes in a quick oven.—Jule Lanning.

OYSTER PIE.

Twenty-five medium-sized oysters. Slice very thin a cupful of raw potatoes, pour on them one cup of rich, sweet milk, cover the dish closely and cook on top of the stove until done. Do not stir them, but watch carefully that they do not burn. When the potatoes are cool, place the oysters on top of them, pepper and salt lightly, add the oyster liquor and a tablespoon of butter in small pieces. Place

over all a cover of pie crust, made as follows, and bake in a very hot oven for fifteen minutes: One cup of flour and half a teaspoon of salt, two tablespoons of lard, four tablespoons of ice water, mould into a ball and roll out on molding board. Cut a few little slits in center and lay upon the oysters. Trim off the overlapping edges and bake at once.

SCALLOPED OYSTERS.

Roll crackers fine and put a layer in bottom of a pudding dish; wet slightly with oyster liquor and milk mixed; next a layer of oysters; seasons with salt, pepper and small bits of butter; then more crumbs and oysters alternately until dish is full; let the top layer be crumbs; beat an egg and mix it with a little milk to pour over the top and cover top with bits of butter; cover the dish and bake one-half hour; remove the cover a few minutes before taking to oven to let brown.—Mrs. Hullibarger.

PORK CHOPS WITH APPLES.

Put the chops in the frying pan and season by sprinkling pepper salt and a little sage over it. Fry sliced apples in the gravy, adding butter if there is not enough fat; brown the apples and lay them over the top.—Mrs. N. E. Perkins.

ESCALLOPED SALMON.

Into a buttered baking dish put one can salmon, well broken up, and liquor from same, mixing into it a few cracker crumbs; pour over it a thin cream sauce made of one tablespoon each of butter and flour and a cup of milk; over the top put a layer of cracker crumbs and some bits of butter; bake in a moderate oven about thirty minutes.—Eura Johnson, Des Moines.

HAM CAKES.

Take cold bits of ham, chop fine and to one teacup of the ham add two teacups of bread crumbs, two eggs, pepper, salt and enough milk to make quite moist; drop by small spoonfuls into a buttered spider; when cooked on one side turn over; do not let them cook too long, as they should be moist when done, not hard and dry.—Mrs. Watkins.

JELLIED CHICKEN IN INDIVIDUAL MOULDS.

Cook chicken until tender, seasoning with salt and white pepper; remove from bone, discarding the fat, and cut in small dice; set the

broth aside until cold and jellied; after skimming off the grease, return to the fire until warm and add to diced chicken, tossing lightly with silver fork to mix dark and light meat; use cups or glasses for moulds; place a sprig of parsley in the bottom of each, packing two tablespoons of chicken on top; set in cool place until ready to serve; remove from mold by loosening edges with sharp knife; if served on platter garnish with parsley.—Mrs. John B. Rowland.

CHICKEN PIE.

Two-thirds cup lard, one cup sour milk one-half teaspoon salt, and enough flour to make it as stiff as biscuit dough; take two-thirds of the dough, roll and line a pan large enough for one chicken, use the rest of the dough for top crust after preparing chicken as follows; Take stewed chicken from broth and remove all the bones and skin, thicken the broth with two tablespoons flour, season with pepper and salt, having enough to well cover chicken after putting in pan.—Mrs. Nash.

MEAT ROLL.

One pound sirloin steak cut fine, one egg, one-half cup water, four large crackers rolled fine, salt and season highly with pepper. Knead well and bake in a roll, thirty or forty minutes.—Mrs. Chas. Ridle.

FOR TOUGH STEAK.

One pound steak, one teaspoon salt, one teaspoon sugar, one-half teaspoon powdered sage, one-half cup of cracker or bread crumbs, one tablespoon suet. When your butcher sends tough steak in the morning do not be disheartened, but sprinkle the salt, sugar and sage upon the steak, add the crumbs and roll up and fasten with wooden tooth picks. Place the meat in a ramekin or other deep dish, add one cup water and suet covering the dish. Place in the oven to cook slowly. If desired brown remove cover during the latter part of cooking. A flank steak is especially nice prepared in this manner.—Mrs. Elwell.

CHICKEN POT-PIE.

One chicken cut in pieces, one teaspoon salt, one teaspoon sugar, one-half teaspoon dried celery leaves, one quart flour, three teaspoons baking powder, one teaspoon salt, one scant tablespoon lard, one and one-half cup milk or water. Put the chicken into boiling water, add the salt, sugar and celery, and boil until nearly tender. Mix the bakingpowder and salt thoroughly into the flour. If you use rich milk

you may omit the lard, but if water is used work the lard into the flour. Make a soft dough and roll out the same as biscuits. Have plenty of boiling water in the kettle. Place the dumplings over the chicken and boil steadily for one-half hour. On no account let the water stop boiling, or lift the lid of the kettle as that will make the dumpling heavy. Take a fork and when you lift the lid quickly pick out a piece of each dumpling to let the steam out. At once lift the dumplings to a plate and serve. The potpie may be served on a large platter with the chicken in the center surrounded with dumplings and the gravy in a separate dish. Or the dumplings may be served in a deep dish with the gravy poured over them.—Mrs. Elwell.

GERMAN POTATO DUMPLINGS.

Six good-sized potatoes, cooked, then cooled and pressed through fruit press, add two eggs and salt to taste, stir to a cream; add as much flour as grated potatoes, stir all together to form a solid dough; then roll in any size preferred. Cook in salted water twenty minutes.

EGG SAUCE.

One-quarter pound butter, mixed with three tablespoons flour, stir into this one pint water, chop fine three hard boiled eggs, season with salt, pepper and parsley; boil until thick as goood cream.—Mrs. Bartholemew.

Vegetables

TURKISH PILAF.

One tablespoon butter, two tablespoon chopped bacon, one cup boiled rice, one and one-half cups strained tomatoes, add a little salt; cook butter and bacon brown first, add rice and stir in, over this pour tomatoes. A little meat stock can be added and is very nice. Make quite hot with pepper. May be served on toast.

PARSNIP ROLLS.

Wash and boil in water with a little salt, when cold scrape off the skin and mash them, and for each cup of the mashed parsnips add one-half cup bread crumbs, and one egg, salt and pepper. Flour the hands and make into balls, brown in hot butter and serve very hot. Mrs. Will Pitsor.

STUFFED TOMATOES.

Use ripe tomatoes of medium size, one-third cup stale bread crumbs allowed for each tomato, one teaspoon butter, one-eighth teaspoon salt. Wash the tomatoes, remove the top and most of the soft inside, melt the butter and add the seasoning, crumbs and part of the pulp. Fill the tomatoes with the mixture. Bake until the tomatoes are soft and the crumbs brown.—Beulah Hoot.

BAKED TOMATOES.

One can tomatoes, one teaspoon salt, one-quarter teaspoon pepper, one tablespoon sugar, slice of onion and buttered bread crumbs. Line baking dish with bread crumbs, add layer of tomatoes, repeat with crumbs on top. Bake fifteen minutes.—Marie Mellor.

CREAMED POTATOES.

Cut into dice cold Irish potatoes, have them not too well done; put in a skillet a large lump of butter, one tablespoon flour; let them cream together, not fry; then gently stir in a pint of milk ;when it is hot put in your potatoes and season with salt and pepper, shake the pan so they will not brown, keep covered; when the potatoes are heated through, dish up.—Mrs. F. N. Hodgson.

CORN CUSTARD.

One can corn thoroughly washed in a colander, then taken through a food chopper; two well beaten eggs, one pint milk, one tablespoonful melted butter. Salt and pepper, bake in a slow oven until firm in the center.—Mrs. W. I. Fowle.

BAKED CREAM CABBAGE.

One small firm head of cabbage, chopped coarsely and dropped into salted boiling water; boil briskly for ten minutes, drain thoroughly. Have ready a white sauce. Alternate with layer of cabbage and sauce. Sprinkle with bread crumbs or cheese and place in oven to brown.

POTATO CAKES.

Two cups mashed potatoes, one well beaten egg, two tablespoons melted butter, pepper and salt to taste. Form into little cakes, roll in flour and fry in hot butter or drippings.

ESCALLOPED POTATOES.

Pare the potatoes, slice thin and leave in cold water about half an hour. Put in layer of potatoes in a buttered dish, dredge with flour, pepper and salt and a few bits of butter, repeat until the dish is as full as desired. Barely cover with milk and bake in a moderate oven an hour or until the potatoes are tender and brown on top. Serve in the baking dish.—Mrs. Galen Tilden.

SCALLOPED SWEET POTATOES.

Cold boiled sweet potatoes, butter, sugar, cloves. Slice layer potatoes in bottom of baking dish, cover with bits of butter, little sugar and a few cloves. Repeat this until dish is full. Let it thoroughly heat and brown in oven. Serve hot. (A Southern Dish.)

BAKED BEANS.

One quart navy beans, soaked in cold water over night, drain, place on stove with enough cold water to cover. Let come to a boil then stir in one teaspoonful of soda and drain thoroughly and rinse. Pour boiling water over the beans and boil until you can blow back the skins. Drain again. Place in the bottom of a deep earthen dish or bean pot a slice of pork, which has been thoroughly washed, then put in the beans. Pour over them one cup good sorghum molasses, add one teaspoonful salt and a dash of pepper, and one-quarter pound salt pork which has been scored across the soft part. Push it down into the beans until only the rind shows. Cover with hot water, and place a tight cover over dish. Bake in a slow oven 8 hours. The jar should be half full of liquor when beans are done. Hot water should be added as the liquor boils down.

RICE WITH CHEESE.

Cook one-half cup rice, allowing one teaspoon of salt, mix with this level tablespoon of butter, three-fourths cup of grated cheese and a few grains of pepper. Put in buttered baking dish and add milk to half the depth of contents of dish. Cover with a few buttered cracker crumbs and bake until cheese melts. Less or more cheese may be used to suit the taste.—Mrs. Hattie Nash Glidden.

RICE A LA VEGETABLE.

One pint stock (beef or mutton), one pint tomato juice, one small onion, two-thirds cup rice, cook one hour in double cooker; add one tablespoon butter, salt and pepper to taste.—Mrs. S. L. Loughran.

BAKED BEANS.

One quart beans, parboil, then add three-quarters pound salt pork, cook with plenty of water until beans cook to pieces. Add one cup molasses, one level teaspoon mustard, salt and pepper to taste. Pour in baking pan and bake in hot oven till brown.—Mrs. D. A. Nash.

MACARONI WITH CHEESE.

One-fourth pound macaroni broken into two inch pieces, boil twenty minutes or until soft in three quarts boiling salted water. Drain and pour cold water through to keep it from sticking. Put into a buttered baking dish and cover with a white sauce made as follows: one-half cup hot milk, one tablespoon butter, one tablespoon flour, one-half teaspoon salt, mix one cup cracker crumbs with two-thirds cup grated cheese, spread over the top and bake until the crumbs are brown.—Mrs. Galen Tilden.

CHEESE STICKS.

Three cups grated cheese, one cup flour, one-half cup butter; mix like pastry with cold water very lightly, roll thin, cut in slices and bake on greased paper.

WELSH RAREBIT.

Butter size of an egg slowly melted in frying pan, do not let it brown, add one-half cup grated soft cheese, beat two eggs with one-quarter cup milk and when cheese is melted add ilttle salt and other ingredients, beat quickly to a cream and spread on toast already prepared.—Mrs. Lou Hardin.

Salads

ADIRONDACK SALAD.

One can peas, one cup cheese, diced very fine, one cup fresh cucumbers or pickles also diced fine. Onions to taste. Mix with mayonnaise dressing. Amount of ingredients may be increased or diminished, according to taste.—Mrs. John B. Rowland.

SALMONN SALAD.

One cup of cold salmon minced and mixed with an esual quantity of chopped celery. Line a dish with lettuce leaves, turn the mixture

into it and over all pour a French or a mayonnaise dressing.—Mrs. Dickey.

HERRING SALAD.

Soak three or four herrings over night, skin, wash, take out the bones, and cut up fine. Add cold chopped veal, onions, and apples to taste. Mix with pepper vinegar and cold cream.—Mrs. Helen Froelick, West Union, Iowa.

LETTUCE ANND GRAPE FRUIT SALAD.

Cut a grape fruit crosswise and with sharp pointed scissors loosen the sections of the fruit from the rind, carefully removing all the tough membrane. Serve very cold, with French dressing, using lettuce leaves for garnishing.—Ruth Morrison.

WATERMELON SALAD.

Place a few crisp lettuce leaves on the salad plate and with a spoon cut watermelon and arrange it in the form of a pyramid on the leaves. Serve with mayonnaise or French dressing.—Ruth Morrison.

APPLE, NUT AND PEA SALAD IN CUPS.

Use equal parts of apples and peas, cutting the apples into small cubes, and use English walnuts or Brazil nuts, to suit the taste, four or five nuts for two persons. For the cups polish even sized, richly colored apples, remove the blossoms and steams, and with a teaspoon carefully scoop out the cores and some of the fruit, without breaking the skins. The apple removed may be used with the peas. Mix any cooked salad dressing with the apples, nuts and peas and fill the cops, serving one to a person. Place apple on a lettuce leaf or garnish with sprigs of parsley. Half of a cantaloupe or orange cups may also be used to serve this salad.—Nellie N. Nash.

WALDORF SALAD.

One cup celery cut in small pieces, one cup Tokay grapes halved and seeded, one-half cup chopped nuts. Mix together with mayonnaise dressing and serve on lettuce leaves.—Miss Norman, Omaha.

POTATO SALAD.

Slice six large cold boiled potatoes. Mix one cup sweet cream, one teaspoon salt, one-half teaspoon of each mustard and sugar and pepper

to taste. Use enough vinegar to make sour and pour over the potatoes.—Miss Emily Watkins.

CABBAGE SALAD.

Two quarts finely chopped cabbage, two level teaspoons salt, two of sugar, one-half of black pepper and a heaping teaspoon of mustard. Rub yolks of four hard cooked eggs until smooth, add one-half cup butter, slightly warmed and after mixing thoroughly with the cabbage add one cup vinegar. Garnish with whites of eggs sliced and placed on the top.—Mrs. Walter H. Butler, Des Moines, Iowa.

LETTUCE SALAD.

Place in a salad dish lettuce that has been carefully washed. Cut across the dish several times and sprinkle with salt. To one-third cup of thick sweet cream and three teaspoons sugar add two tablespoons vinegar gradually. Pour over the lettuce just before serving. This is also nice for chopped cabbage.—Mrs. Jennie Jamison.

LOBSTER SALAD.

One small size can lobster, one small size can salmon, one small bottle salad dressing, chop lobster and salmon together, adding salmon oil and salad dressing.—Mrs. S. L. Loughran.

POTATO AND CELERY SALAD.

Two cups boiled potatoes diced, four stalks of celery diced, a medium sized apple cut in small pieces, mixed with boiled dressing.—Mrs. J. H. Criswell.

POTATO AND CABBAGE.

Two parts of potato diced, one part cabbage shredded fine, a few slices of pineapple cut very fine; use a boiled dressing.—Mrs. J. H. Criswell.

OYSTER SALAD.

One quart of either fresh or cove oysters, cut not chopped, one bunch of celery cut in small pieces, sprinkled with a little salt. For the dressing use yolk of one egg, butter size of a walnut, one teaspoon of prepared mustard, one level teaspoon of salt, two tablespoons of sugar and eight teaspoons of vinegar. Stir together and cook, then cool and add to salad.—Mrs. S. R. McWilliams.

CHICKEN SALAD.

Cook chicken until it falls from the bones and cut in small squares, add half as much celery cut in thin slices and pour the following dressing over, an hour before serving: Two tablespoons mustard, one heaping tablespoon of sugar, one heaping tablespoon of salt. Mix thoroughly and add enough boiling water to make a paste and mix until smooth, then very slowly add one-half cup melted butter, three eggs slightly beaten, two-thirds cup of cream and one-half cup of vinegar. Cook it over boiling water until it thickens.—Mrs. Chas. Thomas.

POTATO SALAD NO. 2.

Slice eight cold boiled potatoes and cover with a dressing made of the yolk of one hard cooked egg mashed fine, one teaspoon mixed mustard four tablespoons melted butter, some chopped onions, and four tablespoons vinegar. Pepper and salt to taste. Let stand an hour before serving.—Mrs. Will Pitson.

CELERY SALAD WITH NUTS.

Use equal parts of celery and English walnuts and serve on lettuce leaves. When ready to serve pour over the following dressing: Yolks of two eggs beaten lightly, one-half teaspoon each of mustard and salt four tablespoons of melted butter, six tablespoons vinegar. Beat constantly while mixing and cook in a double boiler until it thickens. When removed from the fire add the well-beaten whites. Before serving add a cup of whipped cream.

SALMON SALAD NO. 2.

Take one can of salmon and drain from the oil. Pick the salmon in flakes and chop the same amount of celery or lettuce. Arrange the salmon and celery in layers in the salad bowl and pour over it a boiled dressing.

NUT SALAD.

One scant quart of cabbage chopped fine, one heaping cup of hickory nuts or English walnuts. Dressing: One level teaspoon each of salt and black pepper, two heaping teaspoons of sugar, three tablespoons of butter, four tablespoons of vinegar yolks of two raw eggs. Mix and cook in double boiler, cool and add two tablespoons rich cream, Celery and walnuts may be used instead of cabbage with the same dressing.—Mrs. Margaret Norman Rich.

SALAD DRESSING (with sour cream).

Two-thirds cup vinegar, one-third cup water, butter size of walnut, one-half cup sugar. Bring to a boil and add one cup sour cream, one teaspoon flour, two eggs, one teaspoon mustard, beaten together.—Mrs. G. W. Brown.

COOKED SALAD DRESSING.

Cook together one cup vinegar, butter size of an egg, one tablespoon sugar, one teaspoon each of mustard and salt. Beat one egg, stir in one tablespoon flour and mix with the hot vinegar, cooking for a few minutes. When cool add one cup thick sweet cream.—Edna McCrory.

FRENCH DRESSING.

Three scant tablespoonfuls vinegar, one saltspoon salt, a pinch of cayenne pepper and six tablespoonfuls olive oil.

Bread

Back of the loaf is the snowy flour,
And back of the flour the mill;
And back of the mill are the wheat and the shower
And the sun and the Father's will.
—Maltbie D. Babcock.

MRS. BIGELOW'S YEAST STARTER.

Soak one cake of yeast foam in half a pint of warm water twenty-four hours. Strain and add to the water one-half cup white sugar and one pint warm potato water. Set in warm place torise; use one pint of yeast to one quart of water and mix bread at night. Mrs. Mitchell.

BREAD.

Save potato water at noon, when cool pour into the jar of yeast starter, ading two or three tablespoons of sugar. Leave cover loose on jar, and in two or three hours it will be foamy and light. In evening take equal parts yeast and clear tepid water or a larger proportion clear water if more bread is wanted, and mix stiff at once,

salting flour and adding sugar if desired. Knead thoroughly. In morning mould into loaves, let rise and bake.—Mrs. K. W. Brown.

POTATO YEAST.

One cup grated raw potato, one an one-half pints boiling water, two tablespoon each salt and sugar. Cook until thickened; when lukewarm add one cake dry yeast which has been soaked in one-quarter cup warm water. Use one cup of yeast to a quart of wetting for bread set over night. This yeast will keep two weeks.—Mrs. J. H. Criswell.

SHORT PROCESS BREAD.

One cup scalded milk, one cup boiling water, one level tablespoon of lard, one level tablespoon of butter, one and one-half teaspoon salt, one yeast cake dissolved in one-quarter cup of lukewarm water, or one cup of potato yeast. Flour to stiffen. Add shortening, sugar, and salt to hot liquid and when lukewarm add yeast. Flour to make soft sponge let rise until double its bulk. Shape into loaves, let rise and bake. Set in morning.—Mrs. J. H. Criswell.

BREAD CAKE.

Two cups bread sponge, two cups white sugar, one cup butter, one and one-half cups flour, three eggs, yolks and whites beaten separately. one teaspoon soda dissolved in hot water, two tablespoons of sweet milk, one-half pound English currants, one teaspoon each nutmeg, cloves, and cinnamon. Put whites of eggs beaten very light in last. Let rise one-half hour, then bake.—Mrs. H. S. Hoot.

PARKER HOUSE ROLLS.

One teacup home-made yeast, one teaspoon sugar, one pint milk, lard the size of an egg, and a pinch of salt. Mix salt and sugar with one quart flour, add milk which has been scalded with the lard in it and partly cooled, then mix in the yeast and knead well. Let rise over night. In the morning roll out and cut with a biscuit cutter, butter the top of each roll, double over, and let rise till very light. Bake in a quick oven.—F. B. Copeland.

GRAHAM LOAF.

One pint sour milk or buttermilk, one cup of sugar, one level teaspoonful of salt, one egg, one teaspoonful soda, one tablespoonful white flour, enough graham flour to make stiff cake butter. Bake in loaves two inches thick.—Mrs. Edgett.

NEW ENGLAND BROWN BREAD.

Two cup meal, one cup flour, one cup molasses, two teaspoons soda, two cups sweet milk, one cup sour milk, one teaspoon salt. Steam three hours if in one large loaf, less time if in smaller loaves.—Mrs. M. C. Bacon.

STEAMED BROWN BREAD.

Two cups corn meal, one and one-half cups wheat flour, two and one-half cups sour milk, three-quarter cup molasses, one teaspoon soda, one teaspoon shortening, a pinch of salt. Steam three hours and bake half hour; use four one pound baking powder cans, or steam in a loaf.—Mrs. W. A. Blodgett.

GRAHAM BREAD.

One egg, three cups sour milk or buttermilk, four and one-half cups graham flour, one-half cup molasses or sugar; if sugar is used add one-half cup milk, three level teaspoons soda, one teaspoon baking powder, pinch of salt. Let stand half hour and then bake three-fourths to one hour.—Mrs. C. H. Maxson.

BOSTON BROWN BREAD.

One cup graham flour, one cup rye meal, one cup corn meal, three-fourths tablespoon soda, one teaspoon salt, two cups sour milk or water, three-fourths cup molasses. Mix and sift the dry ingredients together, put in a buttered mold, filling the can about three-fourths full, and steam three hours.—Mrs. Frank Graves.

STEAMED BROWN BREAD.

One cup molasses, one cup sour milk, one cup sweet milk, one teaspoon soda, one teaspoon salt, two cups graham flour, one cup corn meal, one-half cup white flour. Steam three hours and bake twenty minutes.—Mrs. J. H. Criswell.

POP-OVERS.

One cup flour, seven-eighths cup milk, one-quarter teaspoon salt, one-half teaspoon melted butter, two eggs. After mixing beat two minutes. Use hot gem pans, greased before putting in oven to warm. Bake one-half hour. Receipt for one-half dozen. —Marie Mellor.

EGG ROLLS.

Two teacups sweet milk, two eggs, a little salt, three and one-half scant cups sifted flour. Bake in hot gem pans.

WHEAT GEMS.

Two cups flour, two tablespoons baking powder, one teaspoon salt, two eggs beaten light, one tablespoon sugar, one cup sweet milk, one-third cup shortening melted (half butter and half lard). Bake about fifteen minutes. This is excellent for shortcake when baked in a layer cake tin and used with strawberries. Split the cakes and butter the inside, adding crushed and sweetened berries.—Mrs. R. A. Blodgett.

SPANISH BUNS.

Three quarter cup butter, three-quarter cup brown sugar, one-quarter cup sour milk, two eggs, one-half teaspoon soda, one-half teaspoon allspice, one-half teaspoon cloves, one-half teaspoon cinnamon. Bake in square pans, cut in squares when nearly cold and frost.

BAKIING POWDER BUSCUIT.

One quart flour, pinch salt, two tablespoons lard, two heaping teaspoons baking powder. Mix together, then add water enough to make a soft dough. Roll out cut with biscuit cutter and bake in quick oven.—Mrs. Amos Johnson, Des Moines, Iowa.

BAKING POWDER BUSCUIT-2.

One quart flour, three tablespoons shortening, half butter and half lard, two level teaspoons salt, four rounded teaspoons baking powder, water to make a soft dough.—Mrs. J. H. Criswell.

WHOLE WHEAT NUT MUFFINS.

Two level tablespoons butter, one-quarter cup sugar, one egg, two rounding teaspoons baking powder, one cup milk, one level teaspoon salt, two and one-quarter whole wheat flour, two-thirds cup nuts (flour nuts with one-quarter cup of the flour); fruit can be used in place of nuts.—Mrs. W. J. Fowle.

CORN BREAD.

One pint corn meal, one pint flour, one-half cup sugar, three heaping teaspoons baking powder, one-half cup butter, one pint milk, two eggs. —Mrs. J. H. Criswell.

GRAHAM MUFFINS.

One egg, one and one-half cup sour milk, one teaspoon soda, two tablespoons melted butter or lard, one tablespoon molasses, a little salt. Mix stiff enough to drop from spoon.

BREAKFAST MUFFINS.

One egg, white and yolk beaten separately, one cup sweet milk, one cup flour, one-third cup corn meal, one teaspoon baking powder, one-third cup butter, one tablespoon sugar. Bake twenty minutes.—Mrs. A. L. Coffin.

MUFFINS.

One egg, one large tablespoon butter, one tablespoon sugar, beaten together until very light, two cups sweet milk, three cups flour, three teaspoons baking powder. Bake fifteen minutes in hot oven.

RICE MUFFINS.

One cup boiled rice, one cup sweet milk, two eggs, two tablespoons melted butter, one teaspoon sugar, two teaspoons baking powder and enough flour to make a batter. Beat hard and add baking powder last. Bake in muffin pans in a hot oven.

WAFFLES.

To one quart sour milk add the well beaten yolks of three eggs and one level teaspoon soda, one-quarter teaspoon salt. Mix stiff enough to drop like bread batter and add well whipped whites of eggs. Fry in hot waffle iron, greased with lard or bacon fat to dripping point.—Mrs. S. L. Loughran.

SOFT GINGER BREAD.

One-half cup butter , one-half cup sugar, one cup molasses, one teaspoon each cinnamon, cloves, and ginger, two teaspoons soda in one cup boiling water, two and one-half cups flour, two well beaten eggs the last thing.—Mrs. L. B. Read.

SOFT GINGER BREAD.

One cup Orleans molasses, one cup sugar, three cups flour, one cup sweet milk, one-half cup butter, one teaspoon soda, two teaspoons ginger, one egg.—Mrs. W. G. Moreland, Belleflower, Ill.

GINGER CAKE.

One-half cup brown sugar, one-half cup New Orleans molasses, one-half cup butter or lard, two and one-half cups flour, two teaspoons soda in one cup hot water, one tablespoon ginger, one teaspoon each cinnamon and allspice, and a little salt, and last beat two eggs and stir in.—Mrs. Frank Cameron.

POTATO DOUGHNUTS.

Five medium potatoes boiled and mashed, butter size of egg, two cups sugar, one cup water, three eggs, five teaspoons baking powder. Drain and roll in sugar strong with cinnamon after being cooked in deep fat.

DOUGHNUTS.

Four eggs, two cups sugar, one cup cream, one cup milk, nutmeg or cinnamon, little salt, two heaping teaspoons baking powder. Flour to roll.—Mrs. J. H. Criswell.

Cookies

MOLASSES COOKIES.

Two cups molasses, one cup granulated sugar, one cup butter (or lard), three eggs, four teaspoons soda dissolved in hot water, one teaspoon each cinnamon and cloves, one tablespoon ginger, add enough flour to make them about medium in stiffness. Roll thin and bake in a quick oven.—Mrs. Oliver.

GINGER SNAPS.

On cup sour cream, one cup sugar, one cup molasses, one tablespoon ginger, one tablespoon cloves, one tablespoon cinnamon, one tablespoon soda, four tablespoon butter, enough flour to knead stiff.—Miriam Hale.

PLAIN COOKIES.

Two cups light brown sugar, one cup butter, four eggs (beaten separately), three teaspoons baking powder, flour for soft dough.—Hattie Born.

GINGER SNAPS.

Two cups of molasses, one cup of lard, one spoonful of ginger dissolved in cup of hot water. Flour to stiffen. Roll very thin.—Mrs. Taylor.

PEANUT COOKIES.

One-half cup butter, one cup sugar, two eggs, two teaspoon baking

powder, one-half teaspoon salt, two cups flour, one-quarter cup milk, one cup finely chopped peanuts. Cream the butter, add sugar and well beaten eggs, mix and sift dry materials and add to the first mixture. Add milk and nuts and mix together. Drop from a spoon on unbuttered baking sheets. Place one-half peanut on each, bake twelve to fifteen minutes in a slow oven.—Beulah Hoot.

GINGER. COOKIES.

One cup molasses (Orleans), one cup sugar, one cup lard, one egg, large tablespoon ginger, one tablespoon soda, one-half cup boiling water, salt, flour just stiff enough to roll out.—Mrs. Schurtz.

GINGER CREAMS.

One-half cup butter, one-half cup lard, one cup brown sugar, one cup sour milk, one cup molasses, yolks of three eggs, two teaspoons cinnamon, one teaspoon ginger, five scant teaspoons soda, use enough flour to make a soft dough and roll thicker than for other cookies. —Mrs. Andy Anderson.

EGG COOKIES.

Four eggs, two cups sugar, one cup shortening (butter and lard), two large teaspoons baking powder, salt, one-half egg shell full of water. Flour enough to roll.

IMPERIAL COOKIES.

One-half cup butter, one cup sugar, two eggs, one tablespoon milk, two and one-half cups flour, two teaspoons baking powder, one-half teaspoon lemon extract, one-half teaspoon grated nutmeg.— Mrs. Barker.

SUGAR COOKIES.

One and one-half cups sugar, one cup shortening (one-half lard and one-half butter), two eggs, one cup sweet milk, two teaspoons baking powder, and flour enough to make a soft dough.—F. B. Copeland, Logan, Iowa.

OATMEAL COOKIES.

One cup sugar, three-quarter cup butter, two eggs beaten together, two cups oatmeal, two cups flour, three-quarter teaspoon soda, one teaspoon cinnamon, one cup chopped raisins.—Lillian Engberg, Kiron, Iowa.

OATMEAL DROP CAKES.

One cup sugar, one-half cup butter, one-half cup lard, two eggs, pinch of salt, five tablespoons sweet milk, three-fourths teaspoon soda, one cup chopped raisins, two cups flour, two cups oatmeal. Mix and drop from a tablespoon on a buttered pan. Bake quickly.—Mrs. O. H. Watkins.

FRUIT COOKIES.

Two cups sugar, one cup butter or lard, two cups chopped raisins, three-fourths cup sour milk, two eggs, two tablespoons ground cinnamon, one tablespoon nutmeg, one teaspoon soda. Mix and add enough flour to roll nicely and bake in moderate oven. Mrs. Frank Graves.

ROCKS.

One and one-half cup brown sugar, one cup butter, a little of it lard, three eggs well beaten, one teaspoon cinnamon, one teaspoon baking powder dissolved in water, pinch of salt, one pound English walnuts, one pound raisins, two and one-half cups flour. Drop on butter tins.—Mrs. J. H. Criswell.

AUNT SALLIE LUKEN'S JUMBLES.

Two cups sugar, one cup butter, three eggs, one tablespoon soda dissolved in tablespoon water. Mix soft, roll thin and cut. Bake slightly in a quick oven. Season with nutmeg or caraway seeds. These will keep several weeks and as good as when first baked.—Mrs. L. A. Hannegan.

EXCELLENT SOUR MILK COOKIES.

One cup butter, one and one-half cups sugar, two eggs, whites and yolks beaten separately, three tablespoons sour milk, one small teaspoon soda. Flour to stiffen.—Medora Minchen.

FRUIT COOKIES.

One and one-half cup brown sugar, one cup butter, two and one-half cups flour, three eggs, three tablespoons sour milk, one and one-half teaspoons soda, one-half nutmeg, one teaspoon cloves, one pound chopped raisins, pinch of salt. Drop in pan and bake.—Hattie Born.

OATMEAL COOKIES.

Two eggs, one cup sugar, one cup shortening, one cup oat meal,

two cups flour, four tablespoons sour milk, one teaspoon soda, one teaspoon each cinnamon, cloves, allspice, little ginger. Mix and drop in greased pan with teaspoon.—Mrs. M. C. Bacon.

NEW ENGLAND COOKIES.

Two cups sugar, one cup butter, one cup sour milk, two teaspoons soda. Make stiff enough to roll out, cut and bake.—Mrs. M. C. Bacon.

Cakes

LAYER CAKE.

One and one-half cups of granulated sugar, one-half cup butter, one cup sweet milk, two cups of flour, two teaspoons baking powder, sifted with flour, whites of five eggs. Cream, butter and sugar put in milk and flour, stir, and then add the whites of eggs beaten well.—Mrs. T. C. Miller.

YELLOW CAKE.

One and one-quarter cups sugar, one-quarter cup butter, one cup milk, yolks of two eggs, two and one-half cups flour, three teaspoons baking powder. Flavor to taste and bake in two layers.—Mrs. Carey.

LAYER CREAM CAKE.

One cup white sugar, break two eggs into a tumbler and fill with sour cream, one teaspoon soda, one-half teaspoon cream tartar, one cup flour.

CREAM FILLING.

Take one cup sweet cream, one cup sugar, one egg, one tablespoon of flour, beat all together boil till thickens. Stir constantly.

CREAM CAKE.

One cup sugar, one-half cup butter, one-half cup sweet milk, one teaspoon soda, two teaspoons of cream tartar, two cups flour, whites of four eggs.

For the Cream.—Yolks of three eggs, one-half pint sweet milk, butter the size of an egg, cornstarch four teaspoons, sugar to taste as for custard. Boil the same as for custard and when cool flavor with lemon and spread between layers.—Mrs. W. E. Caldwell.

BUFFALO CREAM CAKE.

One cup sugar, one tablespoon butter, three-quarter cup milk, one and one-half cups flour, two teaspoons baking powder, whites of two eggs. Put together with plain boiled frosting.—Mrs. R.

BANANA CAKE.

Two cups sugar, three-quarter cup butter, one cup sweet milk, three and one-half cups flour, two teaspoons baking powder, whites of four eggs. Flavor to taste. Fill with boiled frosting, using two cups of sugar and whites of two eggs. Beat until stiff, then stir in bananas sliced thin.—Adaline Carey.

CHOCOLATE CAKE.

One-half cup butter, two cups dark brown sugar, one-half cup grated chocolate, one-half cup sour milk, one-half cup boiling water, two cups flour, one teaspoon (even) soda, two eggs, one teaspoon vanilla. Cream, butter and sugar put to one side of crock, add grated chocolate on other side of crock, slowly pour boiling water over chocolate, add the butter and sugar and stir in the flour and beat well. Add sour milk in which one even teaspoon of soda has been dissolved, add two eggs well beaten but not separated, and one teaspoon vanilla. Bake in two layers and frost with icing.—Agnes Tilden.

NUT CAKE.

One-half cup sugar, one-half cup butter, one cup milk, three cups flour, four teaspoons baking powder, one teaspoon vanilla, whites of four eggs.

Boiled Iceing.—One and one-half cup brown sugar, one-half cup water, white of one egg, two-thirds cup nuts. Boil syrup till it hairs, then pour over beaten egg and beat until cool.—Mrs. C. G. Lee.

NUT CAKE.

Two cups sugar, one cup butter, one cup cold water, three cups flour, four eggs, two teaspoons baking powder, one and one-half cups kernels. Use either hickory or white walnuts.—Hattie Born.

WASHINGTON PIE.

Break two eggs into a cup and fill the cup with sweet cream. Pour into a dish, beat together, then add one cup of sugar and one and

two-thirds cups of flour, in which has been well sifted two teaspoons baking powder. Bake in layers.

Filling.—One-half pint rich milk, heat to boiling. Beat two eggs, one-half cup of sugar, one tablespoon cornstarch, and stir into the boiling milk; when thick, remove from stove and flavor with lemon extract.

ORANGE CAKE.

Whites of eight eggs, three-quarter cup of butter, three-quarter cup sweet milk, two cups sugar, one teaspoon baking powder (heaping) sifted through flour, three cups flour measured after it has been sifted three times. Cream, butter and sugar, add milk; beat the eggs very stiff, then add to above, first, a spoonful of egg, then one of flour until all is used. Bake in two layers.

Filling for Cake.—Whites of two eggs, one and one-quarter cup sugar, one-quarter cup water, rind of one orange grated. Make the filling as any boiled frosting, then add the grated orange.—Mrs. Twarnley, Omaha, Neb.

ORANGE CAKE.

Rub thoroughly to a cream two cups sugar and two-thirds cup butter, add three eggs beaten separately. Squeeze juice of two large oranges into a cup, adding enough water to fill cup. Stir this into the mixture together with three and one-half cups flour, two teaspoons cream of tartar, one teaspoon soda, and little grated orange rind. For the filling one egg, juice of one-half orange, and a little grated rind, adding sugar enough to thicken.—Bernice Shugart.

COCOANUT LAYER CAKE.

Three cups flour, two cups sugar, three-quarter cup sweet milk, whites of six eggs, one-half cup butter, one teaspoon cream tartar, one-half teaspoon soda, flavor with lemon.

Frosting.—Whites of two eggs, beaten to a stiff froth, one-half cup sugar and add small box of cocoanuts.—Mrs. W. E. Caldwell.

BROWN CAKE.

Two and one-half tablespoons butter, three tablespoons sugar, one cup molasses, two and one-half cups flour, one cup hot water, one tablespoon cinnamon, one tablespoon allspice, one-half teaspoon ginger, yolk of one egg, one teaspoon soda. Bake in layers and fill with caramel frosting.—Mrs. Schertz.

CHOCOLATE LAYER CAKE.

Grate one square Baker's chocolate and pour over it five tablespoons

boiling water. Mix together one and one-half cups sugar creamed with one-half cup butter, one-half cup water, yolks of four eggs, two cups flour, two teaspoons baking powder; add chocolate and stir five minutes. Beat whites of eggs to a stiff froth and stir in lightly. Flavor with teaspoonful vanilla.—Mrs. J. J. McCrory, Dawson, Iowa.

CHOCOLATE FILLING.

One-quarter cake Baker's chocolate, one cup granulated sugar, seven tablespoons milk; cook until it thickens, then beat and spread over cake.—Mrs. Chas. Riddle, Ripley, Iowa.

BROWN STONE FRONT.

First Part.—One cup sugar, one cup sweet milk, one egg well beaten, three tablespoons cocoa. Stir together and cook until thick and smooth. Set aside to cool while you prepare the

Second Part.—One cup sugar, one-half cup butter, one-half cup sweet milk, three eggs well beaten, two cups flour and one teaspoon each of soda and baking powder. Stir in first part and bake in layers. Put together with boiled iceing or caramel and nut filling. —Mrs. John B. Rowland.

BOILED FROSTING.

One cup sugar, four tablespoons water; cooked until a spins a thread. Have ready the well beaten white of an egg. Pour syrup onto egg slowly, beating constantly. Flavor to taste.—Mrs. J. H. Criswell.

CARAMEL FILLING.

One and one-half cups sugar, one-half cup milk, cooked until it forms a soft ball in water. Have ready one-half cup sugar, which has been melted, add this to the first mixture. Cool until surface wrinkles, when pan is tipped. Stir until creamy and add one teaspoon vanilla.—Mrs. J. H. Criswell.

LEMON CHEESE CAKE.

Two cups sugar, one-half cup butter, three-quarter cup sweet milk, whites of six eggs, three cups flour, two teaspoons baking powder.

Filling.—Grated rind and juice of two lemons, yolks of three eggs, one-half cup butter, one cup sugar; mix all together, and cook till thick, stirring all the time. Then spread between the layers.—Mrs. Crosby.

FEATHER TEA CAKE.

Two eggs, one cup of sugar, one-half cup butter, one-half cup water, two cups flour, two teaspoons baking powder, one teaspoon lemon. —Mabel Law.

APPLE SAUCE CAKE.

One-half cup butter, one and one-half cup sugar, yolk of one egg, one and one-half cup apple sauce seasoned with one teaspoon cinnamon and one teaspoon cloves; add this to the butter, sugar and egg. Two cups flour, one teaspoon soda. raisins to suit taste.—Edith Cairns.

DEVIL'S FOOD CAKE.

Dark Part.—One-quarter cake unsweetened chocolate grated yolk of one egg, one-half cup sugar and one-half cup water, boil and let stand while you make the other part. Stir all the while it is boiling; do not let it boil too fast and boil until smooth.

White Part.—Cream together one-half cup butter and one cup sugar, yolks of two eggs, one-half cup sour milk, one teaspoon soda, two scant cups flour, whites of three eggs, well beaten. Then mix the two parts and stir thoroughly. One teaspoon vanilla. Bake in slow oven.—Mrs. Frank Cameron.

CHOCOLATE LOAF CAKE.

Cream one-half cup butter and two cups of sugar, add two well beaten eggs, two cups flour, one-half cup sweet milk, one-half teaspoon soda, one teaspoon cream of tartar, one-third of a cake of chocolate dissolved in half a cup of boiling water; put this in just as the cake is ready for the oven.—Pearl Copeland, Logan, Iowa.

WYOMING MAHOGANY CAKE.

One and one-half cup sugar, one-half cup butter, three eggs, one-half cup sweet milk, one teaspoon soda dissolved in sweet milk, one-half cup grated chocolate boiled in milk; let cool, stir into cake also two cups flour, flavor with vanilla. Bake in moderate oven thirty-five minutes.—Mrs. D. U. Osborn.

WHITE LOAF.

One and one-half cups sugar, one-half cup butter, one cup milk, two and one-half cups flour, two teaspoons baking powder, whites of

four eggs, flavoring. Cream sugar and butter, add milk, flour and baking powder and whites of eggs beaten stiff and flavoring.—Mrs. Canady, Dawson, Iowa.

SPONGE CAKE.

Three eggs, one and one-half cup sugar, one and two-thirds cup flour, one-half cup warm water and two teaspoons baking powder. Beat the eggs until light, add sugar and beat five minutes. Then add one cup flour and one-half cup water, stir lightly. Sift the baking powder with two-thirds cup flour and mix all together, stirring briskly before putting in oven.—Eura Johnson, Des Moines, Iowa.

FRUIT CAKE BY MEASURE.

Two cups butter, three cups dark brown sugar, six eggs beaten separately, one-half cup molasses, one-half cup sour milk, one pound raisins, one-half pound citron, one pound English currants, two cups chopped English walnuts. Cream butter and sugar, add to that half a grated nutmeg, one tablespoon cinnamon, one teaspoon each of cloves and mace. Add molasses and sour milk and four cups flour, with one teaspoon soda dissolved in hot water. Put fruit and nuts through food chopper, and dredge thoroughly with two tablespoons flour before adding to prevent settling to the bottom.—Mrs. John B. Rowland.

HICKORY NUT CAKE.

One and one-half cup sugar, one-half cup butter, two cups flour, three-quarter cup milk, one teaspoon cream of tartar, one-half teaspoon soda, whites of four eggs, one cup hickory nut meats.—Mrs. Finkbohner, Dawson, Iowa.

CAKE.

One and one-half cup flour, one cup sugar, two teaspoons baking powder, whites of two eggs. Put eggs in cup and fill cup one-half full with butter, then fill cup with milk and pour over flour, mix and beat five minutes.—Nevada Friend.

WHITE CAKE.

One cup butter, two cups sugar, one cup sweet milk, three cups flour, whites of five eggs, vanilla to flavor, two teaspoons baking powder. Very good and easily made.—Mrs. Mabel Harris.

COFFEE CAKE.

One cup strong coffee, one cup molasses, one cup brown sugar, two eggs, one teaspoon soda, one cup butter, one teaspoon each cloves, cinnamon, nutmeg, allspice. Fruit to suit taste. Same amount of flour as for cake of same wetting.—Mrs. S. R. McWilliams.

COFFEE CAKE.

One cup coffee, one cup molasses, one cup sugar, two eggs, one cup butter, two cups raisins, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon nutmeg, one tablespoon soda dissolved in the coffee; four small cups flour.

COFFEE CAKE.

One cup sugar, one-half cup molasses, one-half cup strong coffee, one-third cup butter, two and one-half cup flour, two eggs, one-half pound raisins, one heaping teaspoon baking powder, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon nutmeg. Sift flour and baking powder together, cream, butter and sugar, then add molasses and spices, then coffee and eggs, stir in flour and lastly the well-floured raisins. Bake in loaf in moderate oven.—Mrs. Grant Barker.

FRUIT CAKE.

One cup molasses, one cup sugar, one cup butter, one cup raisins, two-third nutmeg, two teaspoon soda, one-half cup currants, little shredded citron, two eggs, one teaspoon cloves, two teaspoons cinnamon, four cups flour. Chop raisins. This makes two small loaves or one large one.

ICE-WATER SPONGE CAKE.

One and one-half cups sugar, one and one-half cups flour, three eggs, one half cup ice water, one and one-half teaspoons baking powder. Beat yolks and sugar with one tablespoon of water, thoroughly.—Mrs. G. M. Brown.

ANGEL FOOD CAKE.

One and one-half cups sugar measured after sifting, one cup of flour. Sift sugar and flour eight times. Take whites of eleven eggs beat with wire beater. When about half beaten add one teaspoon of cream of tartar, beat until dry and flakey; fold in one teaspoon of vanilla; fold in mixture of flour and sugar. Put in moderate oven as quickly as possible. Bake about one hour.—Mrs. Crosby.

Pies

A QUICK PLAIN PASTE.

One and one-half cups flour, three-fourths teaspoon salt, one-fourth cup lard, cold water. Mix salt and flour, cut in shortening with a knife, or use the tips of fingers. Moisten to dough with cold water. Ice water is not essential but is desirable in summer. Toss on floured board, pat, roll out, and roll up like a jelly roll. Take a piece large enough for pie plate, pat and roll out, keeping the paste circular in form so as to prevent trimmings. A little lard may be dotted over the upper crust to give the pie a flaky appearance. Milk brushed over the crust gives it a glazed appearance. This quantity of paste will make one pie with two crusts and a few puffs, or two pies with one crust where the rim is built up and fluted. For a richer paste use one-third cup lard or use one-fourth cup lard and one-fourth cup butter, taking care to wash the butter and using only one-half teaspoon salt.—Nellie N. Nash.

MERINGUE.

One tablespoon sugar to one white of an egg. Egg beaten stiff, sugar added. Spread on pie and brown slightly in oven.

CUSTARD CREAM PIE.

Heat one pint of milk boiling hot. Mix together two tablespoons flour, one-half cup sugar, two eggs, and stir into boiling milk and cook ten minutes, taking care not to burn; take from stove and flavor to suit taste and pour it in the crust, which has been previously baked. Use white of egg for frosting, and place in oven to brown.—Mrs. C. G. Lee.

MRS. DERBY'S CUSTARD PIE.

Three eggs, two tablespoons of sugar, one pint of milk. Reserve the whites of two eggs for frosting. Sweeten and flavor with vanilla. —Mrs. Bartholomew.

CREAM PIE.

One pint milk put over fire in double boiler, two heaping tablespoons flour, yolk of one egg, two tablespoon sugar, butter the size of a walnut, beat together, and stir into milk when near the boiling point,

pour into a rich well-baked undercrust. Spread frosting over top and brown. Flavor filling and frosting with lemon or vanilla.—Mrs. R.

CREAM PIE.

One pint milk, two yolks of eggs and one white of egg, one-half cup of sugar, two tablespoons cornstarch, flavor with lemon, one teaspoon butter; break eggs into dish, add sugar and cornstarch, beat together, have the milk boiling and stir into the mixture; use the white of one egg for frosting.—Mrs. T. C. Miller.

SOUR CREAM PIE.

One cup sugar, one cup sour cream, one egg, three tablespoons vinegar, one tablespoon flour, one teaspoon cinnamon; scatter two-thirds raisins over the top. Bake with two crusts.—Eura Johnson, Des Moines, Iowa.

CHOCOLATE PIE.

Two tablespoon cornstarch dissolved in a little milk, yolks of two eggs, one cup sugar, one-quarter cake Baker's chocolate, one pint milk. Boil gently five minutes. Beat whites of eggs, add two tablespoons thirds cup raisins over the top. Bake with two crusts.—Eura Johnson, Des Moines, Iowa.

CHOCOLATE PIE.

One cup sugar, one tablespoon flour, one egg, one and one-half tablespoons grated chocolate. Mix all together, add one cup boiling water, let cook, flavor with vanilla and pour into a baked crust.—Mrs. Moreland.

VINEGAR PIE.

Two tablespoons flour, one-half cup sugar, one-third cup vinegar, two-thirds cup water, yolks of two eggs, one teaspoon lemon extract, one teaspoon butter. No top crust. Line pie tin with crust and bake. Cook ingredients in double boiler and place in baked crust. Cover with frosting of two whites of eggs, beaten with two tablespoons sugar. Brown lightly. Cannot be told from lemon pie.—Mrs. Mabel Harris.

VINEGAR PIE.

One egg, one heaping tablespoon flour, one cup sugar; beat all well together, add two tablespoons sharp vinegar and one cup of cold

water. Flavor with nutmeg or vanilla and bake with one crust.—Mrs. Wm. Watkins.

BANANA PIE.

Bake a crust, let cool and slice into it two bananas. Scald one cup milk, stir into it one-half cup sugar, two tablespoons flour, and yolks of two eggs; pour over bananas after it is cooked thick and cooled. Make a frosting with the whites of the eggs, flavor with rose, spread over top and put in oven to brown.—Mrs. M. C. Sayers, Sr., Jefferson, Iowa.

MOCK MINCE PIE.

Six soda crackers, one cup of molasses, one cup hot water, one-half cup vinegar, one-half cup sugar, one-half cup melted butter, one cup raisins, one teaspoon cloves, one teaspoon cinnamon, one teaspoon nutmeg. Roll crackers fine, add the other ingredients and cook slowly on back of stove until thoroughly seasoned together. Measure in coffee cups and it will make four pies.—Mrs. Mabel Harris.

COCOANUT PIE.

Yolks of four eggs beaten very light, one cup sugar, one teaspoon butter, one-half of a freshly grated cocoanut, one-half cup sweet milk. Stir all to a cream, bake with one crust and frost.—Mrs. Wm. Watkins.

PRUNE CREAM PIE.

Stem, stone and mash through a colander enough prunes to make a cup of pulp. To this add one cup of thin cream, or good milk, thickened with a teaspoon of cornstarch; yolks of two eggs and one one-third cup sugar. Bake with one crust as quickly as possible without burning. Cover with frosting and brown slightly in oven.—Annie Stevens, Perry, Iowa.

LEMON PIE.

One slice stale bread crumbed, three-quarter cup sugar, yolks of two eggs, juice and grated rind of one lemon, butter the size of a walnut, one cup water. Turn in pie shell and bake. Make meringue of whites using two tablespoons sugar. Brown slightly in the oven.—Mrs. Beyers.

LEMON PIE.

One cup boiling water, three level tablespoons cornstarch dissolved

in cold water, yolks of two eggs, juice and rind of one lemon, one level tablespoon butter, one-quarter teaspoon salt. Cook twenty minutes in double boiler.

Meringue.—Two egg whites, two tablespoons powdered sugar.—Mrs. W. I. Fowle.

DATE PIE.

Beat the yolks of three eggs and one cup sugar together thoroughly, one cup of dates stoned and chopped, one cup of sweet cream, one teaspoon butter, flavor with nutmeg. After chopping the dates lay them around on bottom crust, and then pour over them eggs, sugar and cream. Beat the whites of the eggs, sweeten with white sugar and frost when cold.—Mrs. Hawkins.

CURRANT OR RAISIN PIE.

One cup currants or seeded raisins, one cup sugar, one cup cream. Bake with two crusts. Two tablespoons flour stirred into a cup of water may be substituted for the cream.—Mrs. M. C. Sayers, Jr.

SWEET POTATO PIE—MISS DAVIS.

Take one pound of sweet potatoes, boil them soft, peel and mash through a colander, then add two eggs and rich milk, or cream, to make it quite thin. Sugar, nutmeg and cinnaman to taste. Line the pie dish with rich paste. This quantity will make two pies. Bake in a quick oven.—Mrs. Bartholomew.

MOTHER'S LEMON PIE.

Juice and grated rind of one lemon, one cup of white sugar, one tablespoon of butter, two tablespoons of sweet milk or more if required to fill crust, four eggs. Beat all thoroughly. Beat the whites of two eggs with two tablespoons of powdered sugar for the frosting. After the pie is baked, brown slightly in the oven.—Mrs. Sarah M. Thayer.

Puddings

"The pudding's proof does in the eating lie,
Success is yours, whichever rule you try."

ENGLISH PLUM PUDDING.

One pound flour, one cup bread crumbs, one pound seedless raisins,

one pound currants, one pound beef suet chopped very fine, one-half pound dark brown sugar, one-quarter pound mixed candied peel, six eggs, one lemon (juice and grated rind). Mix well with milk or water; put in bowl and steam six hours.—Mrs. Wm. Watkins.

STERLING PUDDING.

Chop one cup suet and work with the hands until creamy. Add one cup molasses, one cup sour milk, two and one-half cups flour sifted with one and one-half teaspoons soda, one-half teaspoon cloves and nutmeg, one teaspoon cinnamon, three-quarter teaspoon salt, one cup chopped seeded raisins, three-quarter cup currants, one-third cup citron cut in fine strips and mixed with one-quarter cup flour. Turn in buttered mold, cover, and steam four hours. Serve with snow ball sauce.

Snow Ball Sauce.—Cream one-third cup butter, add gradutlly while beating one cup powdered sugar, one tablespoon cream, two-thirds teaspoon vanilla, one-third teaspoon lemon; shape into balls and roll in shredded cocoanut. Keep in cool place till ready to serve.—Mrs. M. C. Sayers.

FIG PUDDING.

One-third pound beef suet, one-half pound figs, finely chopped, two and one-third cups stale bread crumbs, one-half cup milk, two eggs, one cup sugar. Chop suet and work with the hands until creamy, then add figs. Soak bread crumbs in milk, add eggs well beaten, sugar and salt. Combine mixtures, turn into a buttered mold, steam three hours, or it may be baked in a slow oven about an hour and a half. Serve with a sweet yellow sauce or a hard sauce.—Ruth Morrison.

PLUM PUDDING.

One cup chopped suet, one cup flour, one cup sugar, one cup raisins, one-half teaspoon grated nutmeg, one teaspoon baking powder, one egg, one teaspoon lemon extract. Water enough to make stiff paste. Bake or boil for three hours.—Mrs. Wm. Temby.

CHOCOLATE BREAD PUDDING.

Two and one-fourth cups stale bread crumbs, four cups scalded milk, one-third cup grated chocolate, two-third cup sugar, one egg, one level tablespoon butter and one teaspoon vanilla. Soak the bread in the milk, add the melted chocolate, slightly beaten egg, and the other ingredients. Turn into buttered pudding dish and bake one-half hour

in moderate oven. Serve with a cream sauce or with whipped cream. —Nellie N. Nash.

CHERRY PUDDING (STEAMED.)

Two cups of cherries, if fresh scatter two tablespoons of sugar and two of water over them. If canned, drain and sweeten if needed. Make a crust of one cup of flour, sifted with a teaspoon of baking powder and half a teaspoon of salt, and chop with half a cup of kidney suet. Mix with a scant half cup of ice water, pat into shape, and lay on top of the cherries. Steam in the steamer one hour, serve on a deep platter with rich sauce.

SNOW BALLS.

One-half cup butter, one cup sugar, one-half cup milk, two and three-quarter cups flour, three and one-half teaspoons (level) baking powder, whites of four eggs. Cream the butter, add sugar gradually, milk and flour mixed and sifted with baking powder; then add the whites of egg beaten stiff. Steam thirty-five minutes in buttered cups. Serve with preserved fruits.—Mrs. K. W. Brown.

BREAD PUDDING.

One pint of bread crumbs soaked in one quart milk, butter size of an egg, yolks of five eggs, season and add sugar to taste; when nearly done beat the whites stiff and add one cup sugar, spread over pudding and brown.—Mrs. G. T. Stebbins.

QUEEN OF PUDDINGS.

One pint of grated bread crumbs, one quart of milk, one and one-half cup of sugar, three eggs, leaving out the whites of two for frosting, one cup of cocoanut; bake forty minutes in a moderate oven; frost the top with the beaten whites of two eggs and one tablespoon of granulated sugar; place in the oven a moment to brown.—Mrs. A. G. Nordstrom.

STEAMED CURRANT PUDDING.

Two eggs, one cup sugar, one cup sour milk, one teaspoon soda, one cup red currants, flour to make a little stiffer than for cake; steam one and one-half hours; serve with cream and sugar.—Mrs. W. E. Caldwell.

DATE PUDDING.

To one quart of boiling water add one cup of sugar and a pinch of

salt; then add one-half cup of graham flour and boil well; pit one pound of dates and add to mush, cooking until dates are cooked to pieces; when done add one-half cup of English walnuts and one teaspoon of vanilla; serve cold with cream.—Mrs. C. H. Lockwood.

FIG PUDDING.

One-half pound dried figs minced, two cups fine, dry bread crumbs, three eggs, one-half cup beef suet powdered, two scant cups sweet milk, one-half cup white sugar, pinch of salt, one-half teaspoon baking powder; soak crumbs in milk, add eggs beaten light, sugar, salt, suet, flour, figs; beat three minutes, put in buttered molds with tight top; set in boiling water and boil three hours.—Mrs. W. I. Fowle.

BOILED BREAD PUDDING.

To one pint bread crumbs soaked in water, add one-half cup molasses, one teaspoon of butter, one-half cup of raisins, one-half teaspoon each of all kinds of spices, one-half teaspoon soda, one-half cup flour; boil one hour; sauce for pudding: Two tablespoons butter, four tablespoons sugar, one tablespoon flour, one cup boiling water; flavor to taste.—Mrs. W. A. Blodgett.

STRAWBERRY COTTAGE PUDDING.

One-third cup butter, one cup sugar, one egg, one-half cup milk, one and three-fourths cups flour, two level teaspoons baking powder; mix and bake twenty-five minutes in a shallow pan; cut in squares and serve with strawberries, sprinkle with sugar and slightly mashed sliced peaches may be used in place of strawberries.—Mrs. E. H. Gater.

STEAMED PUDDING.

One pint sour milk, two scant cups sugar, one teaspoon cinnamon, one teaspoon cloves, three eggs, one cup raisins, one cup currants, one heaping teaspoon soda; steam two hours. Sauce for pudding: Two tablespoons vinegar or lemon juice, one cup sugar, one tablespoon corn starch, one cup boiling water; mix starch and sugar, add water and vinegar; cook five minutes.—Mrs. Schertz.

CHOCOLATE AND RICE PUDDING.

Four tablespoons rice, two cups milk, one teaspoon salt, two tablespoons butter, one teaspoon vanilla, one-half cup milk or cream, one-half cup sugar, two squares chocolate, three-fourths cup raisins, whites two eggs; soak rice in milk one-half hour, add salt, cook in

double boiler till rice is tender; mix butter, sugar, chocolate, raisins, vanilla add cooked rice, cream and beaten whites; fill buttered dish, cover with a meringue, brown in moderate oven, serve either hot or cold.—Mrs. Minchin.

COTTAGE PUDDING.

One-half cup sugar, one-quarter cup butter, one egg, one-half cup milk, one and one-half cup flour, three teaspoons baking powder (level).—Mrs. K. W. Brown.

ORANGE PUFFS.

One-third cup butter, one-half cup milk, one cup sugar, one and three-fourths cup flour, two eggs, three teaspoons baking powder; bake in buttered individual tins; serve with orange sauce. Orange sauce: Whites three eggs, juice of two medium-sized oranges or one large one, one cup sugar; beat whites stiff and add sugar, then rind and orange juice.—Lydia Brown.

APPLE JOHN.

One pint of apples sliced, one cup sifted flour, one teaspoon baking powder, one pinch of salt, one tablespoonful butter, one-half cup milk, one egg.—F. N. Hodgson.

FLOATING ISLANDS.

One quart milk, one cup sugar, one teaspoon lemon, yolks four eggs, pinch of salt; heat milk, add other ingredients when milk reaches boiling point, then stir until it begins to boil; remove and pour in large shallow dish or individual dishes; to stiffly beaten whites add one-third cup sugar and flavoring, then drop by spoonfuls on custard jelly may be dropped on each island.—Mrs. G. H. Mellor.

COMPOTE OF FRUIT.

Pulp of three oranges, three bananas sliced, one pound Malaga grapes (seeded), one can sliced pineapple cut in small pieces; one-quarter pound candied cherries, juice of two lemons; sweeten just before serving.—Mrs. Mabel Harris.

SNOW PUDDING.

One pint boiling water, three tablespoons corn starch, little salt, whites three eggs. Sauce: Yolks three eggs, one-half cup sugar, one-half cup sweet milk, butter size of egg, flavor to taste.—Mrs. Farnum.

ORANGE CHARLOTTE.

One cup orange juice, one-quarter box gelatine, one-third cup cold water, one-third cup hot water, three-quarter cup sugar, whites of three eggs, juice of one lemon; soak when soft, add hot water, stirring to dissolve the gelatine, add fruit juice; when mixture begins to stiffen beat well and add whites of eggs beaten very stiff; beat mixture until it drops from the spoon; mould and chill, serving with whipped cream. —Mrs. S. J. Sayers, Jefferson.

LEMON CREAM PUDDING.

Beat the yolks of four eggs thoroughly with four tablespoons sugar, add the grated rind and juice of one lemon and two tablespoons hot water; simmer in double boiler until thick, take from the fire and add the four whites beaten stiff with two tablespoons sugar; serve very cold.—Mrs. Galen Tilden.

PRUNE CREAM.

Wash and cook half a pound of prunes in enough water to cover them; when soft stone and chop lne, adding a little of the syrup to make a smooth paste; stir into this lightly the stiffly beaten whites of five eggs; have half a pint of sweet cream, whipped to a dry froth and sweetened and flavored with almond extract; serve in a sherbet glasses with the cream piled on top.—Mrs. Henry Wilson.

ORANGE CREAM.

One-half cup orange juice, one tablespoon lemon juice, one tablespoon sugar, one egg; cook in double boiler to the consistency of cream; pour into sherbet cups; a bit egg frosting on top; serve cold; enough for two.—Lou Mellor.

CHOCOLATE PUDDING.

Heat one and one-quarter cups of rich milk with half a square of chocolate, stirring constantly until the chocolate is dissolved, then add two rounded tablespoonsful of corn starch mixed with a quarter of a cup of cold milk; let this boil for ten minutes in a saucepan of boiling water; then add the yolk of an egg beaten with one tablespoonful of sugar and a pinch of salt; beat well, cook one minute, flavor with half a teaspoonful of vanilla, turn into a mold and serve ice cold with the following sauce: Froth the white of the egg and whip it into half a cup of boiling milk, sweetened with a tablespoonful of sugar; add

a few grains of salt and flavor with half a teaspoonful of vanilla and a dust of nutmeg; set on ice.

PINE APPLE DESSERT.

One cup tapioca soaked over night in enough cold water to cover; in the morning cover with boiling water and cook until clean; add juice of two lemons, one cup sugar, juice of one can of pineapple or one cupful; add whites of two well beaten eggs and one cup chopped English walnuts with pineapple chopped in pieces; serve cold with whipped cream.—F. N. Hodgson.

ORANGE PUDDING.

One-quarter cup flour, one cup milk, yolks of two eggs; add milk to flour slowly to make a smooth mixture, then add well beaten egg yolks, cook until thick; in a pudding dish put two oranges cut in small pieces, sprinkle liberally with sugar, cover with cooked mixture and make meringue of whites of eggs, using two tablespoons sugar and brown slightly.—Mrs. J. H. Criswell.

VANILLA SAUCE.

One-half cup sugar, one cup boiling water, one tablespoon corn starch or one and one-half tablespoons flour, two tablespoons butter, one teaspoon vanilla; mix sugar and corn starch, add water gradually, stirring constantly; boil five minutes, remove from fire, add butter and vanilla.

HARD SAUCE.

One-third cup butter, one cup powdered sugar, one-third teaspoon lemon extract, two-thirds teaspoon vanilla; cream the butter; add sugar gradually and flavoring.

SUBSTITUTE FOR WHIPPED CREAM.

Put one even teaspoonful of gelatine in three teaspoonfuls of cold water, soak ten minutes, then melt in a warm place until it is liquid; whip for five or six minutes with a spoon in a warm room, when the gelatine will become a stiff froth; add five tablespoonsful of rich cream, very cold, one tablespoonful confectioner's sugar, a few grains of salt and flavoring to suit; pour immediately over the pudding, which must be quite cold.

LEMON SAUCE.

One-half cup boiling water, two tablespoons sugar, one teaspoon

flour, one-half teaspoon butter, one teaspoon lemon juice; one-quarter lemon rind; mix sugar and flour and cook in boiling water ten minutes, then add butter, juice and rind.

Ices

MILK SHERBET.

One quart milk, two cups sugar, juice of three lemons and a little add the sugar to the milk and stir thoroughly, put in the freezer and when sherbet is about half frozen add the lemon juice, stirring it well, then continue to freeze.—Ruth Morrison.

VANILLA ICE CREAM WITH CANTALOUPE.

Take a small, ripe cantaloupe, clean thoroughly and cut crosswise; remove the seeds and fill with any good vanilla ice cream, serving one-half a cantaloupe to a person.—Ruth Morrison.

LEMON ICE.

Juice and pulp of three lemons, juice of one orange, one pound of granulated sugar, three pints of water; when half frozen add the beaten white of one egg.—Mrs. Galen Tilden.

PINEAPPLE ICE.

One can of grated pineapple, juice of two lemons, three cups sugar, six cups water, two tablespoons gelatine dissolved in hot water; strain lemon juice and gelatine; add other ingredients and freeze like ice cream.

PINEAPPLE ICE.

One can grated pineapple, juice of six oranges, as much water as fruit juice, two cups sugar; freeze until almost stiff and stir in white of three eggs beaten stiff; finish freezing, being careful not to get it too hard.—Edith Cairns.

MILK SHERBET.

One quart milk, two cups sugar, juice of three lemons and a little grated rind or two oranges and two lemons, or pineapple grated may be used; freeze milk and one-half of sugar; add fruit juice in which

the remaining sugar has been dissolved.—Miss Snively, Lewis-Champlin Cooking School.

CRANBERRY SHERBET.

One and one-half quarts of cranberries, stewed and put through a sieve; five cups of sugar made into a syrup; mix the syrup and strained cranberries, then add rind of one orange, grated, and the juice of three large oranges; pour into the freezer and when it has frozen a little add one cup chopped almonds and the whites of three eggs beaten stiff; stir well and finish freezing.—Nellie N. Nash.

APRICOT ICE.

Three cups of apricot juice or the pulp put through a sieve; sweeten to taste and freeze; this will serve eight persons.—Bessie Nash.

ICE CREAM.

One pint cream, whites of six eggs, sugar to sweeten and flavoring; dissolve sugar in the cream by warming slightly; cool, add flavoring; freeze to a mush; add well beaten whites and finish freezing.—Mrs. J. H. Criswell.

Pickles and Preserves

"I love the smell of apples when they're getting streaky red,
And I love the smell that crinkles from an old-time posy bed;
The earthly spice of new plowed fields is e'enmost sublime,
But there ain't no smell that equals the smell of picklin' time."

SWEET PICKLED FRUITS

Three pints sugar, three pints vinegar, scald together and cook fruit in it until soft and tender; add spices to taste; boil down syrup and seal close.—Mrs. S. R. McWilliams.

SWEET PICKLED PEACHES.

Peel one-half peck peaches, boil two pounds sugar in one pint vinegar, add cloves; drop peaches in and cook until soft, using half of the peaches at a time.—Hattie Born.

SALTED CHERRIES.

Fill jars with fresh raw cherries, leaving on the stems; take two cups water and one cup vinegar, mix enough water and vinegar to cover cherries well, pour one tablespoon salt on each quart of cherries and seal tight.—Adaline Carey.

PREPARED MUSTARD.

Four heaping teaspoons mustard, one egg well beaten, one teaspoon butter, two teaspoons sugar (or less), a little salt, one cup of vinegar and one teaspoon of flour; cook the same as thick gravy; if too thick add a little more vingear.—Mrs. Eda Ward Patrick.

SPICED BEETS.

Six medium sized beets, two tablespoons sugar, three tablespoons vinegar, three tablespoons water, one-half teaspoon salt, one-half teaspoon mace or cinnamon, pepper to taste; boil the beets until tender, adding a little soda to the water to hasten the cooking; make a dressing of the vinegar, water, sugar and spices; when it boils add the sliced beets and boil ten minutes; if this should not prove enough to cover the beets, add more of the ingredients, keeping the same proportions; beets may be served hot or cold; if served warm one dessertspoon of butter may be added to the beets if desired.—Mrs. W. D. Elwell.

PICALLILLA.

Two gallons cabbage chopped fine, one gallon tomatoes chopped fine and drained over night, twelve good size onions cut fine, one and one-half pounds brown sugar, one-quarter pound mustard seed; one ounce each celery seed, cloves, allspice, pepper, tumeric, one gill salt, one gallon good vinegar; boil thirty minutes slowly; this makes three gallons.—Mrs. H. Mathews.

CHILI SAUCE.

Twenty-four large tomatoes, ten onions, eight peppers, three cups vinegar, three cups brown sugar, three teaspoons salt, three teaspoons cinnamon, one teaspoon cloves; boil two hours and seal.—Mrs. Jennie Olson, Volga, S. D.

PICKLED EGG PLAIN.

Remove shell of hard boiled eggs and cover with boiling hot vinegar; let stand twelve hours and cut in halves lengthwise.

CUCUMBER PICKLES.

Cut large cucumbers into eight pieces lengthwise, let stand in ice water six hours or over night; put pieces around the sides of a quart jar, fill center with small pieces of celery and one medium-sized onion; to one quart vinegar add one-half teacup salt, one cup sugar pour boiling hot over pickles and seal; dilute vinegar to taste, as pickles may be sweet or sour.—Mrs. A. L. Coffin.

PICKLED CAULIFLOWER.

Two cauliflowers cut up, one pint small onions, three medium-sized red peppers; dissolve one-half pint salt in water enough to cover vegetables and let stand over night; in the morning drain them; heat two quarts vinegar with four tablespoons mustard seed until it boils; add the vegetables, boil fifteen minutes, or until tender.—Hattie Born.

COLD CATSUP.

One peck ripe tomatoes, pare, chop fine and drain dry, two cups good onions chopped fine, two cups chopped celery, four red peppers chopped fine, two cups sugar, one-half cup white mustard seed, one cup salt, two teaspoons each cloves, mace, pepper, cinnamon, nasturtim seed, three-quarter pint good strong vingear.—Clara McConnell.

PICKLED BEETS.

Boil beets until quite soft, when cool cut lengthwise to size of small cucumbers; boil equal parts vinegar and sugar with one-half tablespoon ground cloves, tied in cloth, to each gallon; pour boiilng hot over beets.—Mrs. Will Pitson.

OIL PICKLES.

One hundred small cucumber pickles sliced and laid in layers of salt three hours or more, then drain through colander, slice one quart small white onions ,one-half cup celery seed, one-half cup mustard seed, one-quarter cup peppercorns, cup olive oil, small piece alum; mix all together and just cover with vinegar; put in jars or crocks.

CUCUMBER PICKLES.

Wash small cucumbers; place in jar; put in handful salt; pour boiling water over them and let stand over night; in morning heat vinegar enough to cover pickles, add whole cloves, stick cinnamon, little cayenne pepper or green pepper; seal in cans with little horseradish on top.

CANNED FRUITS.

Canned fruit is considered by many a great improvement upon the old-fashioned method of preserving in sugar, as it retains more of its natural flavor, is more wholesome, far less difficult to prepare and certainly more economical; some fruits may be canned without sugar. Glass jars are preferable to cans, as the latter will corrode, while the former can be used season after season if carefully handled.

Heat gradually the glass jars before pouring in the fruit; seal immediately. General directions for canning fruits: Cherries, boil five minutes; six ounces sugar to one pound fruit. Raspberries, boil six minutes; four ounces sugar to one pound fruit. Blackberries, boil ten minutes; four ounces sugar to one pound fruit. Peaches, boil eight minutes; four ounces sugar to one pound fruit. Plums, boil ten minutes; eight ounces sugar to one pound fruit. Pears, boil twenty minutes; six ounces sugar to one pound fruit. Currants, boil six minutes; six ounces sugar to one pound fruit. Grapes, boil ten minutes; eight ounces sugar to one pound fruit; gooseberries, boil eight minutes; eight ounces sugar to one pound fruit.

Candies

"My Phyllis in a cap and gown
Is fair as any maid in town;
And, oh! I hold a jealous grudge
'Gainst him who sees her stirring fudge."

RULES FOR CANDY MAKING.

Do not stir the syrup after the sugar is dissolved.

Do not allow the crystals to remain on the sides of the saucepan, but wipe carefully away with a damp sponge.

Do not shake or move the pan while the syrup is boiling or it may grain.

Stir fondant constantly while melting or it will form a clear syrup.

Make fondant one day; make into candy the next.

Have everything in readiness before beginning.

Buy shelled English walnuts, thus avoiding waste in cracking.

Buy almond paste already prepared.

If sugar grains reboil and use for old-fashioned cream candy or plain sugar taffy.

Use best granulated sugar for boiling and confectioners' XXX for kneading.

If fondant grains it has boiled to long. Add water and boil again. Cool fondant in a cool, dry place—not the refrigerator.

BROWN SUGAR CANDY.

Two and one-half cups dark brown sugar, one-half cup milk or cream, a little butter if milk is used, one-half cup chopped walnuts; when done beat until creamy after taking from fire.—Lula Gray.

BURNT SUGAR FUDGE.

Boil two cups of granulated sugar, one cup milk and a tablespoon of butter; when this is cooked enough to form a very soft ball in water melt and brown in a pan one-half cup of granulated sugar and pour into the other; flavor with one teaspoon vanilla, remove from fire and beat the same as any other fudge.—Clara McCrory.

PEANUT BRITTLE.

One pound sugar, one quart peanuts, shell, remove skins and finely chop peanuts; sprinkle with one-fourth teaspoon salt; heat the sugar, stirring constantly until melted to a syrup and add the chopped nut meats at once; pour into a warm buttered tin and mark in small squares.—Ruth Morrison.

FONDANT.

Foundation Of All Cream Candies.

Foundation of all cream candies: One cup of granulated sugar, enough milk to dissolve sugar, perhaps one-quarter cup; stir on the stove till dissolved; do not let boil; remove grains of sugar around edges with spoon; boil without stirring, try in water; when it makes a firm but not crisp ball set in cold water till you can bear your fingers in it; stir and beat, knead as it begins to harden; put flavor in while creamy; to this you can add chopped nuts, cocoanut or candied fruits; shape foundant into rolls and dip into chocolate for chocolate creams.—Blanche Van Scoy.

CREAM MINTS.

One pound confectioners' sugar, white of one egg well beaten, two teaspoonsful ice water, thirty drops of oil of peppermint; mix well together, roll on a bread board and cut with a cutter about the size of a quarter.—Blanche Van Scoy.

COCOANUT SQUARES.

Two and one-half cups granulated sugar, one cup cream, butter size of an egg; boil twenty minutes and add one teaspoon vanilla, one cup shredded cocoanut; beat well and pour into a buttered pan; cut in squares before cold.—Lula Gray.

DIVINNITY.

Three cups granulated sugar, one cup cream, one cup glucose syrup; boil till it makes a soft ball in cold water; remove from fire and add

one cup English walnuts and one teaspoon almond extract; beat till very stiff and turn out on well buttered platter.—Martha Coffin.

PANOCHE.

Two cups brown sugar, one-half cup of milk, one-half tablespoonful of butter, cook and stir until it creams, add one-half teaspoonful of vanilla; beat until it begins to grain; stir in wainuts chopped; put on greased platter and when it begins to harden cut in squares.—Mrs. Finkbohner, Dawson, Ia.

CHIP.

Two cups granulated sugar, one cup water, one-half cup molasses, one scant teaspoonful cream tartar, small piece of butter; boil without stirring till crisp when tried in water; work as soon as can be handled. —Mrs. E. T. Grove.

FRUIT BARS.

One-half cup each of chopped dates, figs, raisins and nuts; knead; roll in powdered sugar and cut in bars.—Beulah Hoot.

PEANUT BRITTLE.

Two cups sugar, melt over fire, stir all the time; add one pint ground peanuts or any kind of nuts preferred; turn on platter and cool.— Mrs. A. B. Harvey, Des Moines.

MOLASSES CANDY.

One cup of molasses, two cups of sugar, four tablespoonsful vinegar, vanilla to taste, small piece of butter; boil ten minutes, then cool enough to pull.—Mrs. E. T. Grove.

TAFFY.

One cup granulated sugar, two cups sorghum, one tablespoon vinegar, butter size of a walnut; boil until brittle in cold water; take from stove and let cool a very little and add one-quarter teaspoon soda; pour into buttered tins and let cool until stiff enough to pull.

CREAM CANDY.

Three cups granulated sugar, one cup rich cream, one cup corn syrup, one cup English walnuts, almond flavoring; boil sugar, syrup until it forms a soft ball in cold water, then beat until nearly a solid mass; add chopped walnuts and flavoring; spread on buttered plates about an inch thick and cut in squares.—Agnes Tilden.

FUDGE.

One and a half cups sugar, two-thirds cup sweet milk, one-half square chocolate, butter size of hickory nut, vanilla to taste; put sugar, milk and chocolate in saucepan, stir constantly with wire egg beater until it hardens in cold water; take from stove and stir until just thick enough to drop from spoon on paper; a half cup of chopped nuts may be added.—Mrs. Galen Tilden.

Miscellaneous

COTTAGE CHEESE.

One pan clabbered milk, two tablespoons sweet cream or one tablespoon butter, one teaspoon salt; set the pan of milk on stove where it will heat, but not boil; as soon as whey forms pour it off, working it so as not to break the clabber until you have your cheese; add the cream or butter and make into balls, or if very soft, leave in a cake; serve on lettuce leaves or with nastturtium blossoms.—Mrs. Elwell.

CREAMED EGGS.

Six eggs, eight tablespoons cream, one tablespoon butter, salt and pepper; broil eggs soft in slightly salted water; with skimmer remove to individual sauce plates; have the cream warmed in a separate dish; pour a large spoonful of the cream over each egg and add to each a portion of the butter with salt and pepper as desired; a quick dish for the breakfast table.

FOR AN INVALID.

Into a graniteware cup put one-half teaspoon butter, a bit of salt and one tablespoon water; when it boils break an egg into the cup; cook slowly without breaking the yolk for a moment, then stir to a thick cream and serve at once in a pretty china cup or upon a square cracker; the success of this receipt depends upon removing the egg before it is over cooked; allowance must be made for the cooking of the egg before it can be removed from the hot dish.—Mrs. Elwell.

CORNMEAL COFFEE.

Three cups bran, three cups cornmeal, three-quarter cup sorghum molasses, one-half cup brown sugar; mix thoroughly; brown in oven to shade darker than real coffee, stirring frequently; use same quan-

tity as of real coffee; pour on boiling water; when boils up put in some milk; when this is hot it is ready; sugar and cream to taste.—Rev. A. C. Blackman, Sac City.

COCOA.

One and one-half tablespoons cocoa, one and one-half tablespoons grated chocolate, one and one-half tablespoons sugar to one quart of liquid, one-half milk and one-half water; heat liquid and stir in dry ingredients which have been thoroughly blended; best prepared in double boiler.

Nut Cake
2 C sugar
1 C milk
2/3 C butter
3 C flour
3 eggs
2 t baking powder
1 C nuts cut fine
Vanilla

This Pickle Relish Is Just Right Touch for Weiner on Bun

Frankfurters and wieners don't profess to be a gourmet's delight, but they do afford good eating, which is more important, especially when they're tucked into the perennial long, split bun and served with a pepper relish like this one.

Easy Piccalilli.

[About seven pints.]

1 dozen green peppers
1 dozen onions, medium size
1 dozen green tomatoes, medium size
1 cup salt
4 cups vinegar
1 cup brown sugar
1 teaspoon dry mustard
1 teaspoon allspice
1¼ teaspoons red pepper

Grind the peppers, onions, and tomatoes in food chopper. Sprinkle with salt and let stand for 4 hours, then drain. Place vinegar and sugar in saucepan and bring to a boil. Add chopped vegetables and spices. Boil for 10 minutes. Pour into clean, hot jars and seal at once.

Graham [illegible]

Mix 1-4 cup sugar, 2 tablespoons melted butter and 1 well beaten egg. Add alternately 1 cup of Graham flour and 1 1-4 cups white flour, 4 teaspoons double action baking powder and 1 teaspoon salt, with 1 cup sweet milk. Do not beat much after mixing. Bake in muffin tins and bake in quick oven.

Spice Cake

Cream 2 cups brown sugar and ½ half cup of shortening together. Add 2 eggs well beaten, 1-4 teaspoon salt, 1-2 teaspoon each of cinnamon and nutmeg. Two cups sifted flour, mixed alternately with 1 cup sour milk and 1 teaspoon soda. Bake at about 350 or less, for 35 or 40 minutes. Nuts and raisins may be added just before putting dough in greased baking pan. A waxed paper or a sifting of flour after the pan is greased helps to keep cake from sticking.

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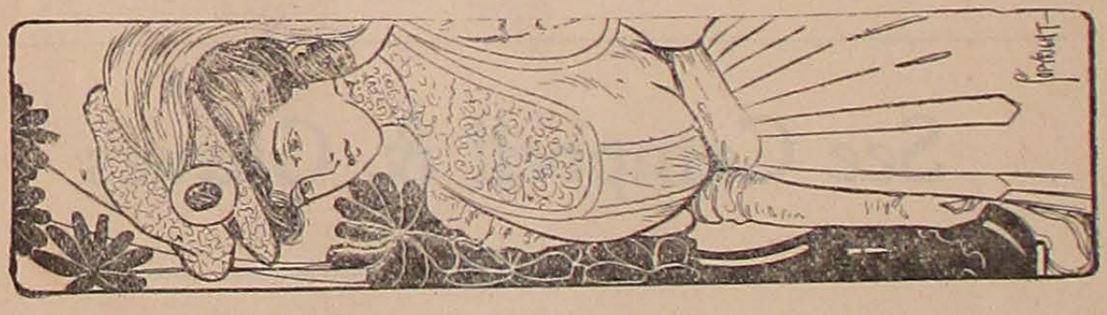

SWEET MISS

Where are you going? asked we. "I'm going, dear sir, to have more pictures taken," said she. Well, now, who'd a-guessed it? Good idea, though, isn't it? So lovely and so handsomely attired. Dear reader, she's on the way to our

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to duplicate that last order of two dozen platinum cabinets we made for her. They certainly were beautiful and she's not to be blamed for not being able to keep them. Be wise, follow in her footsteps and you'll have lots of friends and see yourself whereve you go.

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